



“Deutz Prestige is made from carefully selected vineyard blocks that produce the most powerful and intense base wines. The Deutz Prestige shows the true potential that Marlborough has for making a great methode traditionnelle. The wine is 65% Chardonnay and 35% Pinot Noir from the 2006 vintage. The wine shows strong, rich flavours with an excellent structured palate and good length. The perfect special occasion wine!”

*Julie O'Connell: Winemaker*



The unique result of a winemaking partnership started in 1988 with the prestigious House of Deutz in Champagne, Deutz Marlborough Cuvée wines marry the best of New Zealand grapes with traditional French Champagne-making techniques. The result is an award-winning new world cuvée – Deutz Marlborough Cuvée – establishing a new benchmark of New Zealand wine excellence and creating a new market category of its own. More than two decades on from the inception of Deutz Marlborough Cuvée, only now is the time right to launch a prestige cuvée. In obtaining a more intimate knowledge of our vineyards, we have uncovered those selected blocks that produce the most sensational grapes. These grapes, along with all of our winemaking skill and almost four years of time have been invested in a wine we're now extremely proud to release. Deutz Marlborough Prestige Cuvée is the latest evolution in the Deutz Marlborough style.





## TECHNICAL SPECIFICATIONS

### GROWING SEASON CLIMATE DATA (Oct - Apr)

(MARLBOROUGH REGIONAL AVERAGES)

GROWING DEGREE DAYS:	1279°C
RAINFALL:	300mm
MEAN MAX TEMPERATURE:	21.4°C
MEAN MIN TEMPERATURE:	10.6°C
VINE AGE:	7-10 years
PRUNING REGIME:	Mixed
HARVEST DATE:	1 <sup>st</sup> week of March

### MATURITY ANALYSIS AT HARVEST (average)

BRIX:	20.0-21.0°Bx
TITRATABLE ACIDITY: (AS TARTARIC ACID)	12-13g/l
pH:	3.05
<b>WINE ANALYSIS</b>	
ALCOHOL:	12.0% v/v
RESIDUAL SUGAR:	10g/l
TITRATABLE ACIDITY: (AS TARTARIC ACID)	7.0g/l
pH:	3.30

### MARLBOROUGH GROWING SEASON

The 2006 season got underway earlier than normal with warm winter temperatures resulting in an early bud burst. Spring was dry with temperatures that were above average, moderate winds and excellent sunshine hours, meaning that vegetative growth could be controlled effectively through irrigation. While bunch numbers were slightly down on average, a particularly fine and sunny November and December resulted in an early and clean flowering. This led to good bunch weights and optimum yields with ideal vine balance. Moderate rainfall with above average sunshine hours in January and February ensured good canopy health. Extended fine periods in early autumn leading up to harvest meant the Chardonnay fruit ripened in optimum condition resulting in a classic Marlborough vintage.

### SOIL TYPE

All the fruit for this wine is sourced from our Brancott Estate on the southern side of the Wairau Valley. Here the soils are older with higher clay contents, based on glacial outwash.

### CLONAL/ROOTSTOCK SELECTION

Clonally, the Chardonnay is Clone 95 on Riparia Gloire rootstock and the Pinot Noir is UCD6 3309 rootstock.

### WINEMAKING DETAILS

The grapes were hand harvested in the first week of March 2006. They were whole-bunch pressed in the Brancott Winery Coquard press to extract juice

in the gentlest manner, preserving its elegance and finesse. All parcels were fermented separately and left on ferment lees whilst undergoing malolactic fermentation. The extended lees contact contributes to the aromatic complexity and the malolactic fermentation softens the acidity to add richness to the palate. Assemblage of the final blend, which is 65% Chardonnay and 35% Pinot Noir, is followed by three to four years in the bottle on yeast lees, further enhancing and integrating the toasty, biscuit flavours.

### AROMA AND PALATE

The wine is straw yellow in colour with aromas of roasted nuts, almonds, toast and grapefruit. The palate shows grapefruit and lemon zest notes that are perfectly balanced by secondary yeast autolysis characters of toasted nuts, brioche and biscuit dough. Creamy, mealy flavours add to the palate to complement the fruit, yielding a full, rich wine of intense body, structure and great length.

### CELLARING AND FOOD MATCHING

Whilst this wine makes an ideal aperitif, it also works well with particular foods due to the creamy citrus notes of the Chardonnay and the structure of the Pinot Noir fruit. Good matches include seared scallops and fish, or poached chicken salad with citrus sauce.

The wine was aged on yeast lees until it reached its full flavour potential and thus ready for disgorging and liqueuring. It is ready to drink now, but will also be able to be cellared for 2-3 years.

## THE DEUTZ MARLBOROUGH CUVÉE RANGE

Continuing the unique wine making partnership started in 1988 with the prestigious house of Deutz in Champagne, Deutz Prestige Cuvée 2006 represents the pinnacle cuvée of the Deutz range. Crafted from only the best and most intensely flavoured parcels of fruit, in the one of the best méthode traditionnelle vintages this decade, it is a marriage of the best of New Zealand grapes with traditional French Champagne-making techniques.